

Item No.

Built To Anets Standards, Priced For Today's Market

Anets provides the best value in frying with the new SLG100 gas fryer. The improved design provides an affordable fryer that keeps up with load after load of production. The heating system has been engineered for maximum efficiency and cleanability. Using 4 burner tubes equipped with computer designed radiants, this fryer requires only 150,000 BTU (44 kW) (158 Mj) (input to achieve maximum cooking capacity. The unique shape of the tubes allows easy access to all areas of the frypot. Center mounted snap action thermostat responds quickly to fry loads. The Anets SLG100 is built to perform, easy to clean, and priced to purchase today.

STANDARD FEATURES

- Stainless steel front, door and trim are standard features
- 150,000 BTUH (44 kW) (158 Mj) from only four tubes, easiest model on the market to clean
- Computer designed radiant enable the burners to efficiently reach 37,500 BTUH (11 kW) (39 Mj) per burner tube
- The unique tapered elliptical tubes provide 14% more heat transfer area than competitive models (see **Design Features** on back)
- Outstanding serviceability, all components easily accessible and replaceable from the front
- Stainless steel basket hanger lifts off for easy cleaning
- Food particles fall below burner tubes into cold zone to prolong shortening life
- Large 1 1/4" (3.2 cm) ball-type full port drain valve prevents clogging



A N E T S

SilverLINE™



ANETS INC PO BOX 501, CONCORD, NH 03302-0501
 509 ROUTE 3A, BOW, NH 03304 TEL: 603-225-6684, FAX:603-225-8497
 L10-508 R5 www.anets.com

We reserve the right to change specifications without notice and without incurring any
 Obligation for equipment previously or subsequently sold.



SPECIFICATIONS

- Model SLG100, Stainless steel frypot
- Certification CE, CSA, NSF
- Gas Input 150,000, BTU/hr. (44 kW) (158 MJ)
- Gas Pressure NG 3.5 WC (8.7 mbar) (0.87 kPa)
LP 10 WC (25 mbar) (2.5 kPa)

- Gas Connection ½" NPT (1.2 cm) (12.7 mm)
- Electrical Requirements None
- Thermostat Snap action millivolt control
- Temperature Range 175° -375° F (79° -190° C)
- Hi-Limit Safety control turns off gas supply at 428° F (220° C)

- Safety Pilot 100% gas shut off valve
- Burners Cast iron, atmospheric
- Frypot Stainless steel
- Cabinet Door, stainless steel Backsplash, stainless steel Basket Hanger, stainless steel

- Shortening Capacity 70-100 lbs (32 - 45 kg)
- Cooking Capacity 90 lbs (41 kg) of fries per hour
- Frying Area 18 x 18 (46cm x 46cm)
- Shipping Weight 200 lbs.(91 kg)
- Warranty 1 year parts and labor

STANDARD ACCESSORIES

- 2 Twin nickel plated baskets
- Rack type basket support
- 6" (15.2 cm) Adjustable legs
- Drain pipe extension
- Flue extension/Diverter

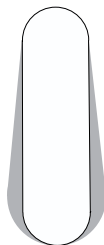
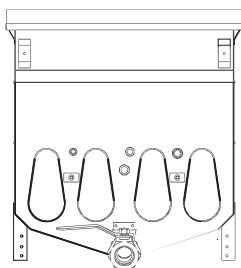
OPTIONS AND ACCESSORIES

- Single or triple baskets
- Casters

DESIGN FEATURES

Four Tubes

- Easier to clean
- Optimum access to cold zone



OTHERS

ANETS

Tapered Elliptical Shape

- 14% more surface area for heat transfer
- Food particles cannot accumulate on top of tubes

